

# THE BLUE MOOSE



## BAR AND GRILL

Date of function \_\_\_\_\_ Fax # \_\_\_\_\_  
 Group Name \_\_\_\_\_ Phone # \_\_\_\_\_  
 Contact \_\_\_\_\_ Service Time \_\_\_\_\_  
 Arrival Time \_\_\_\_\_ Location \_\_\_\_\_  
 Deposit Paid \_\_\_\_\_ # of People \_\_\_\_\_

### Blue Moose Dinner Buffet

Note: If items are chosen from two sections, the higher price applies. Additional items may be added for an additional up charge. Prices are per person. One Portion of each item selected will be prepared for each guest.

#### Any two for \$18                      Any two for \$22                      Any two for \$28

- Roast Beef**  
Marinated in Jack Daniels
- Honey Glazed Ham**  
Bone-in picnic ham
- Fire Roasted Penne:**  
Roasted bell pepper, Italian sausage, penne with our house marinara.
- Breaded Chicken**  
**Parmesan:**  
Baked with marinara and five cheese blend.
- Classic Meatloaf**  
Served with gravy.
- Smothered Chicken:**  
Topped with herb roasted vegetable, Swiss and cheddar

- 8 oz Grilled Flat Iron Steak**
- Center-Cut Boneless Pork Chop:** served on wild rice stuffing.
- St. Louis Pork Ribs:** topped with our award winning BBQ sauce
- Chicken Meisner:** Stuffed with prosciutto ham and gorgonzola, topped with gorgonzola cream sauce.

- Crab Cake Stuffed Walleye:** Topped with tarragon béarnaise.
- Dill Broiled Salmon:** served on a bed of garlic oil artichoke hearts and capers.
- Tenderloin Tips:** sautéed peppers, onions, and mushrooms tossed with demi glaze.
- 6 oz Grilled Top Sirloin**
- Baby Back Ribs:** topped with our award winning BBQ sauce.

#### Choose One Starch                      Choose One Veggie

- |  |   |
|--|---|
| <input type="checkbox"/> Baked                   | <input type="checkbox"/> Peas & Pearl Onions        |
| <input type="checkbox"/> Rice Pilaf              | <input type="checkbox"/> Steamed Broccoli w/cheese  |
| <input type="checkbox"/> Twice Baked Potato      | <input type="checkbox"/> Honey Glazed Carrots       |
| <input type="checkbox"/> Rosemary New Potatoes   | <input type="checkbox"/> Roasted Garlic Green Beans |
| <input type="checkbox"/> Au Gratin               | <input type="checkbox"/> Sweet Butter Corn          |
| <input type="checkbox"/> Garlic Roasted Potatoes | <input type="checkbox"/> Corn O'Brien               |
|  | <input type="checkbox"/> Green Bean Casserole       |

House salad with ranch or raspberry vinaigrette.>

\*\*\* Tax and a 20% gratuity will be added to the cost per person. A minimum of 25 people is needed for this buffet option.

**\*\*\* Due to health concerns, Blue Moose policy doesn't allow food to be left out longer than two hours and no buffet items are allowed to leave the building.**

\*\*\* Prices and products are subject to change.

\*\*\* A deposit and a signed buffet contract is required one week after you book your function to insure everything is in place. If no contract is signed, all rules of the contract will be implied.

\*\*\*Includes soft drinks or coffee and linens (in house only)

Buffets will be billed as one check unless other arrangements have been made in advance